

Dilmah Dragon Ceylon Tea



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- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah Silver Jubilee

Ingredients

Dilmah Dragon Ceylon Tea

- 60ml Dilmah Silver Jubilee Ceylon tea with strawberry
- 10ml Dragon Vodka
- 01pc Strawberry
- 10ml Homemade Vanilla sugar syrup

Methods and Directions

Dilmah Dragon Ceylon Tea

- Brew 1.5 grams of Dilmah Ceylon tea with strawberry and allow it to cool.
- Chilled the Martini glass with ice tea cubes made by Ceylon tea and strawberry.
- Drop slice of Strawberry & Vanilla sugar syrup in a shaker and muddle.
- Pour Dragon vodka in the shaker.
- Add Dilmah Ceylon tea and Strawberry tea to the concoction with ice tea cubes and shake well.
- Use a double strainer to pour cocktail mixture into the chilled Martini glass.

Tea Ice Cube

- Boil Aqua Fresh water in the boiler till it reaches 75 – 80 degrees Celsius.
- Take 1.5 grams Dilmah Ceylon tea with strawberry Tea in teapot.
- Add boiling water to the tea.



- Stir while water is being poured into the tea.
- Allow tea to brew for at least 5 minutes.
- Strain the tea to another tea pot and allow to cool to room temperature.
- Pour the tea in cylindrical molds and freeze to make ice tea cubes of Dilmah Ceylon tea with strawberry.

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